

# Mushroom Fondue

Printed from Mushroom Recipes at <http://www.mushroomrecipes.org/>

## Ingredients:

2 oz Butter.  
1 lb Mushrooms, finely chopped.  
2 x Cloves garlic, crushed.  
5 fl oz Chicken stock.  
5 fl oz Double cream.  
3 teaspoons of Cornflour.  
Salt and pepper.  
Pinch Cayenne pepper.

To Serve:

Cubes of cheese and garlic sausage.

## Directions:

1. Melt the butter in a saucepan. Add the mushrooms and garlic then cook gently for 10 mins.
2. Add the stock and simmer for 10 minutes. Cool slightly and puree.
3. Put a little cream into the fondue pot. Blend in the cornflour smoothly, then add the remaining cream and mushroom puree. Heat to simmer and cook over a gentle heat until thickened, stirring frequently.
4. Season with cayenne pepper, salt and pepper.
5. Serve with the cubes of cheese and sausage